

## STATEMENT OF CORRECTIVE ACTION

The following actions were taken to correct each of the deficiencies noted during the vessel sanitation inspection conducted on board Radisson Seven Seas Cruises' vessel *m/v Seven Seas Mariner* on August 1, 2001 in the Port of Seward.

### **TERRACE CAFÉ BUFFET** 29 0 Yes

Item Number 1 - The portable omelet stations on the starboard and port buffet sides were 45 feet away from the nearest handwash station behind the buffet counter.

Corrective Action Taken - The mobile cooking stations were relocated to an area that is within 25 feet of a handwashing facility.

19 0 No

Item Number 2 - The dried fruit and nut cereal topping bowls were not fully shielded at the port and starboard fruit and cereal sections of the buffet counter.

Corrective Action Taken - The buffet display arrangement was changed to have the cereal topping fully shielded by the buffet sneeze guard.

22 0 No

Item Number 3 - Sponges were used in the sanitizing buckets. This item was corrected during the inspection.

Corrective Action Taken - All food service and utility personnel were advised that sponges cannot be used in contact with cleaned and sanitized or in-use food contact surfaces.

19 0 No

Item Number 4 - A flying insect glue trap device was mounted directly above the preparation/service counter along the beverage station.

Corrective Action Taken - The glue trap device was moved to a location not allowing a potential contamination of food contact surfaces.

21 0 No

Item Number 5 - A difficult to clean pull curtain was installed at the pizza pass-thru section. Remove this curtain.

Corrective Action Taken - The curtain was removed.

02 0 No

Item Number 6 - The staff was using the 1989 VSP operations manual definition of a reportable case of gastrointestinal illness.

Corrective Action Taken - A procedure, as well as the relevant forms, have been implemented to conform with Section 13.2 and 13.3 of the VSP operations manual of the year 2000.

### **MARINER LOUNGE** 33 0 No

Item Number 7 - The deck at the bar and pantry entry had seams along the door transition, a few cracked tile, and no coving where the deck joins the bar and the door.

Corrective Action Taken - A guarantee claim was filed with the yard. In the interim period, the cracked tiles will be repaired and easy cleanable material will be applied at the juncture of the bar counter and the door in order to provide a coving that is at least 9.5 mm in radius.

**POTABLE WATER DISTRIBUTION**

06 2 No

Item Number 8 - The distribution system chlorine analyzer in the engine room has been malfunctioning for over 1 month, so the chlorine pumps have been controlled manually. No technical support for the system has been provided, although it was requested by the chief engineer.

Corrective Action Taken - The distribution system chlorine analyzer is going to be serviced on August 8, 2001.

**POTABLE WATER DISTRIBUTION**

04 5 Yes

Item Number 9 - The bridge chlorine concentration was 7.4 ppm at the start of the inspection. Several bridge analyzer/recorder charts had periods of over 4 hours where the chlorine concentration registered over 5 ppm. The chlorine concentration was reduced to 1.33 ppm during the inspection.

Corrective Action Taken - The personnel in charge of monitoring the residual halogen levels were reminded that the free residual halogen levels must be maintained at all times between 0.2 ppm and 5.0 ppm throughout the distribution system, and that that a manual test must be taken at least every four in the event of equipment malfunction.

**POTABLE WATER DISTRIBUTION**

05 5 Yes

Item Number 10 - The final manual test for free chlorine at the bridge analyzer was 1.33 ppm. The bridge analyzer recorder measured 2.16-2.2 ppm.

Corrective Action Taken - The personnel in charge of monitoring the residual halogen level of the potable water distribution system was reminded that chart recorders must be maintained, operated and calibrated daily in accordance with the manufacturers instructions.

**POTABLE WATER BUNKERING**

03 5 Yes

Item Number 11 - The free chlorine residual of the potable water line during active bunkering was 1.10 ppm. A manual test of potable water tank 2212, which was empty prior to bunkering, measured 0.75 ppm. The chlorine level in tank 2212 was raised above 2.0 ppm during the inspection.

Corrective Action Taken - The officers in charge of bunkering were reminded that potable water is to be continuously halogenated to at least 2.0 ppm of free residual halogen level during bunkering or

production.

**POTABLE WATER BUNKERING/PRODUCTION**

03      5      Yes

Item Number 12 - The analyzer system in use for bunkering is malfunctioning and cannot be calibrated. Manual testing and pump Adjustments have been made for over 1 month. Numerous records of manual testing during bunkering and production of potable water show concentrations below 2.0 ppm, even after pump adjustments were made.

Corrective Action Taken - All equipment will be service and calibrated on August 8, 2001.

**FOOD SERVICE GENERAL**

\*      0      No

Item Number 13 - The overall cleanliness, procedures, and attention to details in the galleys, terrace café, and bars were excellent

Corrective Action Taken - No action required.

**MAIN POT WASH**

22      0      No

Item Number 14 - The final rinse thermometer for the 3-compartment sink was 8° out of calibration.

Corrective Action Taken - The thermometer was calibrated. A procedure will be implemented to have the 3-compartment sinks calibrated on a regular basis.

**MAIN GALLEY**

20      0      No

Item Number 15 - The back plate of one slicer contained a non-easily cleanable gap.

Corrective Action Taken - The slicer was disassembled, cleaned, sanitized and assembled correctly so that the gap is no longer existent.

26      0      Yes

Item Number 16 - The gap on the back plate of one slicer was slightly soiled with food residue.

Corrective Action Taken - The slicer was disassembled, cleaned and sanitized. Food service and utility personnel were reminded to ascertain that food contact surfaces of equipment are clean to sight and touch.

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Radisson Seven Seas Cruises